



BULLETIN:

Child and Adult Care Food Program

Child & Adult Care Centers,
Emergency Shelters, OSHC, &
Sponsors of Family Day Care Homes

www.education.alaska.gov/tls/cnp

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To: CACFP Agencies
CACFP Program Reviewers

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From: Ann-Marie Martin
CACFP Coordinator

Program changes as a result of USDA Policy Memos and Technical Assistance Memos are to be implemented immediately. Please file this bulletin for reference, guidance and compliance with the Child and Adult Care Food Program. Feel free to call the Child Nutrition Programs office if you need further clarification.

Bulletin Topics

1. Local Lunch Day (Lunch week 10/13-17/14 and National Food Day 10/24/14)
2. October is National Farm to School Month
3. Procurement Follow-Up
4. Student Greenhouses prompt Thorne Bay Restaurant
5. Mealtime Memo for Child Care: Conquering Picky Eating with Nutrition Education

1. Local Lunch Day 2014

Celebrate National School Lunch Week during October 13-17, National Food Day on October 24th and National Farm to School Month by serving locally grown or Alaska grown, caught harvested foods.

Schools and child care sponsors can participate by having a Local Lunch Day that features an Alaskan grown food on their lunch menu for that day.

You must complete the State of Alaska Survey Monkey at https://www.research.net/s/LLDay_FTSmonth2014 to be automatically entered for a chance to win the grand prize, a Sunkist- S104-8 Wedge Sectionizer (picture below)



Or you could win the second prize, an Indoor Culinary Herb Garden Starter (picture below)



The annual Food Day is a way for all child nutrition programs to join the nationwide celebration toward more healthy, affordable and sustainable food. If you would like information on this national event please go to the website: www.foodday.org

National School Lunch Week is a weeklong celebration of the school lunch program, this year the focus is the importance of eating well and getting active. The School Nutrition Association (SNA) has resources to help you plan a special menu, decorations, and activities for your cafeteria. SNA also has a sweepstakes you can enter to win some great prizes. Please visit the SNA website at: <http://www.schoolnutrition.org/NSLW2014/>

If you have any questions regarding Local Lunch Day or National Food Day, please contact Sue Lampert at 907-465-8710 or susan.lampert@alaska.gov

2. October is National Farm to School Month



For the month of October schools and preschools across the country will celebrate the local food served in their cafeterias, the gardens in their schoolyards and the food and agriculture education happening in their classrooms. Some will engage with farm to school for the first time; others will enjoy the harvest from years of farm to school success.

This Farm to School Month, will you help spread the word about the importance of farm to school and the impact it is having in your community? Here's how you can get involved:

- Visit the [Farm to School Month page](#) to find resources and information.
- **#F2SMonth** - Use this hashtag in social media posts to share photos and stories about farm to school in your community.
- [@FarmtoSchool](#) - follow them on Twitter and [Facebook](#), and share the messages with your audience.

- Use the [Communications Toolkit](#) to spread the word about your farm to school events and successes.
- Order [promotional materials](#) to wear and share: posters, stickers, aprons and shirts.
- **Donate to support our work.** The National Farm to School Network is the leading nonprofit working to connect and strengthen the farm to school movement.

Here's one more reason to get involved: Everyone who fills out a [membership form](#) and/or a "[Share Form](#)" on the website during October will be **entered to win a drawing for \$1,000** to spend on a farm to school or farm to preschool project in their community! Five additional drawing winners will also be eligible to apply for a free Project Learning Garden™ lesson kit from [Captain Planet Foundation](#) that is valued at \$1,000; however, winners must have an existing elementary school garden to qualify. Check out the [full contest details](#).

As a special offer during Farm to School Month, [Organic Valley](#) is offering a **downloadable coupon** for NFSN members only, which can be accessed on the members-only page. Become a member today, then sign in to the website to download your coupon!

The farm to school movement has already seen great success: Farm to school practices are in place at more than 40,000 schools in all 50 states and D.C. and in preschools across the country. **This Farm to School Month, help sow the seeds for our next big harvest!**

Special thanks to [Organic Valley](#), [Captain Planet Foundation](#), [Orfalea Foundation](#) and [UNFI Foundation](#) for their support of National Farm to School Month!

3. Procurement Follow-Up

After our fall CACFP training we've had a few questions regarding procuring goods with USDA funds.

Here are a few items to clarify:

- All programs will be required to do a Market Basket Survey by December 31, 2014. (This includes all small and large organizations).
- If you don't do a Market Basket Survey you will be checking three vendor's prior to any purchases using USDA funds (CACFP meal reimbursement).
- The Market Basket Survey should have 3 vendors listed – if you only have two in your area then the third would be outside your area and you would include transportation expenses. This will ensure that you have checked all possibilities. As you recall, you may not be using the least expensive vendor due to issues with freshness of products, etc. If you're not using the least expensive you'll note the reason on the Market Basket Survey. Please find an updated Market Basket Survey that has a space for you to note the vendor chosen and your rational for choosing that vendor
- For larger, non-food items such as a refrigerator, you'll need to document the three quotes. We've provided you with the Informal Procurement Log that you can use for this purpose (which is also an attachment with this bulletin).
- The Market Basket Survey should have 3 vendors listed – if you only have two in your area then the third would be outside your area and you would include transportation expenses. This will ensure that you have checked all possibilities. As you recall, you may not be using the least expensive vendor due to issues with freshness of products, etc. You will note the reason for your choice of Vendor on the Market Basket Survey. Please find an updated Market Basket Survey that has a space for you to note the vendor chosen and your rational for choosing that vendor.

- f. If you have purchased food with USDA funds and it is unserved due to spoilage you cannot claim as a CACFP expense. According to FNS Instruction 796-2, revision 4 Exhibit B (A) (1) (b) (6) spoiled meals or foods is an *unallowable* cost. You might want to check to see if the spoiled food may be covered under its insurance since it is not a valid CACFP expense. So make sure you don't have food spoiling before serving – for example, if you can't use all your fresh fruit then freeze it before it spoils so you can use it at a later date.

4. Student Greenhouse prompt Thorne Bay restaurant purchase

<http://www.krbd.org/2014/09/18/thorne-bay-student-greenhouse-prompts-restaurant-purchase/>

The Southeast Island School District, which serves Thorne Bay and several other rural schools, is buying a vacant restaurant from the city. They're going to use food from school greenhouses and a bakery to provide fresh meals for residents and business experience for students. It will be called the Thorne Bay Café.

The Southeast Island School District hired Susan Powell, a restaurant manager from Oregon, to take charge of the café. She listed some of the entree possibilities:

“Carnitas tacos, because we have the great tortillas from Coffman Cove. Maybe a taco salad, you know, some Mexican things. A barbeque pork sandwich. A Philly cheese steak or chicken cheese steak. A couple different kinds of soup every day because we're going into winter”

She's still working on the menu. But she plans to use produce from four school greenhouses. And she'll get bread and tortillas from a small bakery run by the Coffman Cove school.

“I think the main goal is to support the schools and promote their products and to have student involvement,” Powell said. Megan Fitzpatrick is Thorne Bay's 7th through 12th grade teacher. She said this restaurant is one more fruit to spring from the labor and success of the student-run greenhouse. The school district starting operating the hydroponic greenhouse in Thorne Bay in February.

“We decided to split the class and run [the greenhouse] like a company. We broke the 20 kids into five or six different departments,” Fitzpatrick said. The departments included construction, business, horticulture, and purchasing and ordering. Fitzpatrick says the students were evaluated on their “youth employ-ability” skills, like work ethic and showing up on time.

“[We were] pushing it home that we're running a business here and it takes the whole group to keep the business running,” Fitzpatrick said.



Lettuce from the Thorne Bay student-run greenhouse.

They grew mostly lettuce – butter lettuce, red leaf, romaine. And they sold it to the school lunch program and local grocery stores. The greenhouse was so successful that the school district is planning to build three more in Naukati, Kasaan and Coffman Cove.

So what happened to the Thorne Bay operation after the school year ended? “There were a few kids that were really into it,” Fitzpatrick said. “They worked all summer long. They independently kept the greenhouse running.”

The idea to revitalize a vacant restaurant and connect it with the greenhouse came from the students and from Superintendent Lauren Burch. “I think the restaurant might’ve originally come from Mr. Burch but then the kids sort of morphed it so that they can grow the products for it and have a place to sell their products,” Fitzpatrick said.

The restaurant used to be in Coffman Cove. Thorne Bay City Administrator Wayne Benner says Thorne Bay bought it and moved it in 2012.

“The goal was try to generate some economic development,” Benner said. “Try to get some jobs going in the city of Thorne Bay.”



The Thorne Bay Cafe.

Since then, two operators have leased the restaurant. But both cancelled their leases after less than a year. The city put out a request for proposals again. And the school district was the only bidder.

“The City Council approved going into negotiations with the school district,” Benner said.

The school district doesn’t want to lease the restaurant, but buy it. The council has to do one more reading of the plan to sell, and then they’ll negotiate an agreement.

Fitzpatrick says the students like the idea of a café, not just because it’ll expand their greenhouse business. “They wanted to have café where they go and do homework after school,” she said. “A place to kind of hang out but also get a snack and some food.”

Along with the café, the students also want to set up a little shop near the restaurant to sell their goods. Another new development — four schools are getting into the chicken business. So the café will have local eggs.

Restaurant manager Susan Powell says she’s looking around at other local food options, like a Coffman Cove oyster farm. The ingredients Powell can’t find on-island will come from national food distributors.

She plans to set up a Facebook page where people can check on the day’s menu. Powell thinks if all goes well, Thorne Bay Café could be open in mid-November.

Read the entire article from JRBD - Ketchikan FM Community Radio for Southern Southeast Alaska at <http://www.krbd.org/2014/09/18/thorne-bay-student-greenhouse-prompts-restaurant-purchase/>.

5. Mealtime Memo for Child Care: Conquering Picky Eating with Nutrition Education Activities

Picky eating is a common behavior among young children. As a child care provider, picky eating can be a challenge that may seem impossible to manage. This Mealtime Memo focuses on introducing nutrition education to young children on a regular basis to help them grow accustomed to learning about new foods. It also provides information on the Fruit of the Month (Cranberries), Nutrition Tip, and Nutrition Fact. You can find the memo in English and Spanish at the following website: <http://www.nfsmi.org/ResourceOverview.aspx?ID=488>

You can also find the PDF included with this bulletin on the Child Nutrition Program website: <http://education.alaska.gov/tls/cnp/CACFP4.html>

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Commonly Used Acronyms

CACFP – Child and Adult Care Food Program
CNP – Child Nutrition Programs
FNS – Food & Nutrition Services
FNSRO-Food & Nut Services Reg. Office
USDA – U.S. Department of Agriculture
LEA – Local Education Authority

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All attachments for this bulletin can be found on the State of Alaska Child Nutrition Programs, CACFP Bulletins page: <http://education.alaska.gov/tls/cnp/CACFP4.html>.

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